

HOW TO USE LESS WATER

💧 In the Kitchen

- Make sure that the dishwasher is full before running it. Why wash dishes any more often than is necessary?
- Do you wash dishes by hand? Then, use two dishpans. One will hold the soapy water for washing and the other will hold the clean water for rinsing. When you're done, use the rinse water to water the garden.
- Wash your fruits and vegetables in a bowl of water instead of under running water. Take that water outside and water the trees in your yard.
- Scrape food waste off of dishes and pots with a spatula rather than rinsing before you put them into the dish washer.
- Washing a dishwasher full of dishes is much more water conservative than washing dishes by hand.
- Instead of boiling vegetables, steam them. You'll save a bit of water and your vegetables will be more nutritious.
- Did you accidentally drop some ice cubes while filling the glasses? Put these on your indoor plants or toss them out on the lawn rather than into the sink.
- Save the water in which you've cooked vegetables and use that nutrient rich water for making soup or bread.
- Thaw frozen food overnight in the refrigerator rather than under running water. If you can't do that, then at least put the food in a bowl of hot water.
- Compost your kitchen garbage rather than running the garbage disposer in your sink.
- Did you burn the dinner and now have a bunch of carbonized food on the bottom of the pan? Don't scrub it under running water. Cover the bottom of the pan with a little water, add some dish soap and simmer on the stove for 10 or so minutes. If necessary, let the pan sit over night after simmering. This will loosen the burnt food so that it will scrape off and gallons of water won't have been wasted.
- You don't have to waste water or time while waiting for it to cool when you want a cold drink. Just keep a pitcher of water in the refrigerator.
- Do you have different ideas about how to use less water in the kitchen?